For the Dropsy.

Take of Cordial Confection 2 Scruples, Salt of Amber 6 Grains, Powder of Squills one Grain made into a Pill. One to be taken every 6 Hours, Take of the Volatile Armoniac Salt 2 Scruples, of Lemon Juice one Ounce & a Half, Peppermint Water six Ounces, Nutmeg Water, Spirit Lavender, Syrrup of Marsh Mallows half an Ounce.

The Quantity of the Salt of Amber & Squills may be increased or diminished as the Stomach will bear or the Case requires.

An Emulsion for a Cough.

Take two Table Spoonfuls of the best oil of Sweet Almonds, Twelve Table Spoonfuls of Mint-Water, Thirty Drops of Spirits of Hartshorn, as much fine Sugar as will make it agreeable: shake it well, & take two Table Spoonfuls when the Cough is troublesome.

Spermaceti Draughts.

Take a Qr. of an Ounce of Spermaceti & mix it quite smooth, with half the Yolk of an Egg, then add as much Mint Water, as will make this Quantity into three Draughts.

To make Walnut Catsup.

Take your Walnuts when ready for Pickling, bruise them & press out the Juice, One hundred Walnuts will yield about one Quart of Juice.

To two Pts Quarts of Juice put four Pounds of the best Anchovies, boil them 'til they are dissolved, then strain off the Liquor and boil it again with four Ounces of Pimento, 3 Ounces of Black Pepper, 3 Ounces of Shalots & one Pint of Vinegar; all must be boiled together 'til the Shalots be quite tender, then strain it again let it stand to settle then bottle the clear Liquor, with Quarter of an Ounce of Mace & Quarter of an Ounce of Cloves.

N:B. Six Cloves of Garlick some allow to each Qt

To make Syrup of Cloves.

Take one Hundred of Gilly-Flowers & pour upon them one Quart of boiling Water & let them stand 24 Hours then strain the Flowers out & boil the Liquor with three Pound of Loaf Sugar q.d.f.p.t.b, let them boil three Qrs of an Hour shut to it two Pennyworth of Cloves. Let it stand two Days before you bottle it.

Dr Ratcliff

Take a Qr of a Pound of Raisins of the Sun stoned, beat very fine in a quarter of a Pound of white Sugar-Candy & as much Conserve of Red Roses, beat them all well together, then drop into it 20 Drops of Spirits of Vitriol & 40 Drops of Spirits of Sulphur, mix all well together & put it into Gally-Pots.

Take the size of a Nutmeg Night & Morning.

To make Cowslip Wine.

Take 5 gall.s of Water & 12 1/2 lb.s of Loaf Sugar & 8 lb., the Whites of 8 Eggs beat very well to a Froth & put into the Water with the Sugar, when it is cold set it on y.e Fire & stir it about 'til the Sugar is dissolved, then cover it close; when you see it begin to boil, then scum it as fast as you can & let it boil almost an Hour, then take it off & pour it into a Stand thro' a hair Sieve; when it is almost cold put in the Juice of ten Lemons, but not the Seeds, & the out Rinds of 8 of them paced very thin. 3 1/2 Pecks of Cowslips picked & pressed Spoonfuls of new ale Yeast, stir them all very well together & cover them close with a Cloth; as the Cowslips rise to the Top, put them down two or three Times a Day & stir it from the Bottom to the Top very well once in 24 Hours, so let it stand 3 Days & three Nights, then turn it into your Vessel with Cowslips & Lemon Peel; Take 3 Pennyworth of Ising-glass, boil it in a Pint of Water & put it in an earthen Mugg 'til it comes to a Jelly; put this to the Wine before you stop it up & stir it well. In three Months Time you may Bottle it, do not draw your Barrel too low; as it often is not clear & then let it run thro' a clearing Bag into a Funnelion, so fill your Bottles.

A Receipt for Camphire Soap.

Take half a Pound of white soft Soap, half an Ounce of Spermaceti, a quarter of an Ounce of Camphire beat small, three Spoonfuls of Sweet-Oil, put these Ingredients into a Pot & melt them over the Fire in a Saucepan off heat.

To make Rusks.

To a Qr. of a Peck of best Flour put a Pint of Milk with a qr. of a ℔ of Butter melted in it, new milk warm, mix with your Flour a qr. of a ℔ of Sugar beat & sifted & near a qr. of a Pint of good Yeast, mix all together into a weak Dough then make it up in two long Bulks as you wou'd common Bread, put them upon warm Tins, cover them with Flannel and let them stand a full Hour to prove, when they begin to crack at the Top put them into a warm Oven, twenty Minutes will bake them, the next Day cut them in Slices about the Thickness of a common Toast & dry them in a slow Oven a light brown the outside Crust to be taken off before they are dry'd.

They will not always crack at the Top in an Hour's Time but are no worse if they don't.

To pickle Walnuts.

(This Receipt is in Proportion for 100.)

Take 100 Walnuts, put them into Salt & Water for 9 Days, then dry them well with a Cloth, put them into a Jar, cover them with the best white Wine Vinegar, add 18 or 20 Bay Leaves, a little Mace, Garlick to your Taste, one Ounce of Ginger, a quarter of a Pound of whole Pepper, half a ℔. of white or black Mustard-seed, several small Onions stuck with Cloves, cork them up & tie them close, keep them in a cool Place which is dry & has Air, They will be fitter for use in 2 Months, The Vinegar must not be boil'd but put to the Walnuts & seasoning quite raw & cold.

Cabbage & Cucumbers may be done the same Way when ready for the Pickle.

To make a plumb Cake

Take a Pound and an Half of Flour, the same of Butter & Currants & one Pound of Sugar, 12 Eggs, beat the Yolks & Sugar very well together & the Whites & Butter also, some Mace & Nutmeg to your Taste & candied Orange & a little Brandy. Put the flour in the last thing. Work the Butter well first, & after you have well beat the Whites of Eggs, put them in by little & little, then beat the Yolks & Sugar very well before you put them to it.

To make Gingerbread.

Take two Pound of Flour, one Pound of Treacle ten Ounces of Butter, the one half melted, the other rubbed in your Flour, three Pennyworth of Mace & Cloves & a little grated Ginger to be mixed the Day before you use it.

Take half a Dozen Seville Oranges, pare off the Rind as thin as possible, half an Ounce of Gentian, quarter of an Ounce of Saffron, half a Dram of Rhubarb sliced small or grated, half a quarter of an Ounce of Cochineal finely powdered. Put all these into one Quart of Brandy, set them in a Pitcher by a slow Fire for three or four Hours, the first Day stir it up several Times, after it has stood 3 or 4 Days you may strain it off into Bottles, then add to the same Ingredients one Pint, set it to the Fire as before, after it has stood three or four Days strain it off & then mix the first drawn off & it together & Bottle it for Use.

Mrs Inorans Receipt.

To make soft Pomatum.

Take 2 oz. of Mutton Suet, One Pound of fresh Pork Suet put them in a deep Pot, which set in a Pan of Water 'til the Suet is quite dissolved, then pour it into cold Water & stir it 'til it is cold then take it out of the Water & set it on the Fire to melt with two Spoonfuls of Rosemary Leaves pick'd from the Stalks, when boil'd & skimmed well, put it into a clean Pot & let it stand 'til cold, then drain the Water from it. Melt it again & add a little Lavendar Water. It must be strained through a Peice of fine Muslin or Gauze. Keep it stirring 'til cold. The Lavendar Water must not be put in 'til the Fat begins to be cool. You may also add Essence of Bergamot.

Hard Pomatum.

Take a little Marrow & lay it in Water for a few Days or a Week changing the Water very often, when fit for use render it & the next Day add a little Mutton Suet (which must first be rendered & cold) dissolve them together & before you take it off the Fire, put in white Wax if you like. It must not boil only made warm & put in the Molds. What Scent you like?

Receipt for the Dropsy.

℞ Steel prepared with Sulphur & crude Antimony of each one Ounce, Diagrydium or Scammony four Ounces.

The above in fine Powder made into an Electuary with a sufficient Quantity of Syrup of Mulberries or any other diuretic Syrups.

At going to Bed take a Tea Spoonful of the above Electuary after stirring it well together. If that does not bring three or four Quarts of Water away, take ½ a Tea Spoonful the next Morn, or at Night going to Bed.

During the Operation you must refrain from Drinking every Kind of Liquor, and when you are thirsty moisten your Mouth with Tamarinds or China Orange. After you have found Relief from the above Quantity, take half a Tea spoonful once a Week at going to Bed or once a Fortnight according as the Water affects you.

You may in a few Weeks according as you find yourself reduce the Quantity to a Quarter of a Tea Spoonfull which you will continue taking til your Blood recover its proper Richness.

During the taking of the Medicine you must take great Exercise on Foot or Horseback. Eat any Kind of Meat, no Vegetables, no Spoon Meat. no Fruit. Drink no more than 3 Pints of Liquor in 24 Hours & that of Brandy or Gin & Water. The Best Bohea Royal Tea with a little Gin in it. Drink no Beer of any Kind.

Pomade Divine.

Take of Beef Marrow a full Pound & a half well picked from all the Bones & Filiments, put it into an earthen Vessel full of Spring-Water, change the Water twice a Day for 10 Days then drain it & put a Pint of Rose Water to it & let it stand 24 Hours then put it in a thin Cloth to drain as dry as you can. Take one Ounce of Benjamin, one Ounce of Storax, one Ounce of Iris of Florence, half an Ounce of Cinnamon, two Drachms of Cloves ~~& two Drachms of Cloves~~ & two Drachms of Nutmegs, all these must be finely powdered & very well mixt with the Marrow then put it in a Pewter Vessell well closed that nothing may evaporate nor any Water get in and set it in a Kettle of Water & let it boil without ceasing for three Hours, have Water boiling ready to replace, that the Pewter Vessell may be covered with Water all the Time it boils. When it has boil'd three Hours pour it thro' a fine Muslin into little Pots, but don't cover them 'til they are cold.

This Ointment is good to rub all Bruises & sore Breasts, & any Part affected with Rheumatic Pains.

Stoughton's Drops.

Two Oz. of Gentian Root 1 Oz. of Seville Orange Peel dried ½ an Oz. of Lesser Cardamon Seeds freed from the Husks ½ Drachm of Cochineal & one Quart of best Brandy Digest them without Heat for 6 Days & strain off the Tincture for Use.

Take of Peruvian Bark in fine Powder 1 Oz. Orange Peel ½ Oz. Gentian Root ¼ Oz. Infuse the Ingredients for 24 Hours in a Pint of Cold Water, frequently shaking the Bottles pour it off & add to it 2 Table Spoons full of the Aromatic Tincture. Take a small Tea Cup full of the Infusion 3 Times a Day with a Tea Spoonful of the Tincture of Bark & Elixir of Vitriol.

Take of Huchams Tincture of Bark 2 Oz. of Acid Elixir of Vitriol 2 Drachms. Mix them & take as before.

One Drachm of Cinnamon may be added to the Infusion.

Guiacum Saw Dust
Elm Bark braised of each 2 Oz.
Orange Peel & Liquorice Root braised each half an Oz.
Boil it in two Quarts of Water till it comes to one, strain it off clear & give a third Part of a Pint 3 Times in a Day

6 Drops of Antimonial Wine & 6 Drops of sweet Spirit of Vitriol.

To make Lemon Biscuits.

Beat very well the Yolks of ten Eggs & the Whites of five with 4 Spoonfuls of Orange Flower Water till they froth then put in a Pound of sifted Loaf Sugar Beat it one Way for half an Hour then put in ½ a Pound of Flour with the Rind of two Lemons & the Juice of one.

To make Wiggs Mrs Popplewell, way

Half a pound of butter, half a pound of sugar, half a pint of cream, rather more than a pound of flour, two eggs & spoonfuls of yeast, a little mace, lemon peel, & a few seeds. —

Dissolve the Butter in the cream, & when new milk warm put in the eggs, yeast, flour & seasoning — Let it stand to rise — then add the sugar & seeds.

Bake them in Tins

Mrs Perfects receipt for Mince Pies

A set of Calves feet a p.d of suet a p.d of Apples the same Quantity of Raisins Sugar & Currants Chop all these, mix add Brandy Red Wine Citron & candied Orange. —

A Very good receipt for making Walnut Catchup

Bruise a Hundred or two of walnuts, Just before they are fit to pickel squeeze out the Juice let it stand ale night pour off the clear; to every quart, one pound of anchovies boil it; when the Anchovies are dissolved strain the liquor, add half a pint of red Wine a gill of Vinegar ten Cloves of garlic; Mace Cloves & Nutmegs half a Quarter of an Ounce each, pounded. let this simmer till the Garlic is tender

A Colour for Brown Sauces —

Two Ounce of Butter a quarter of a pound of very fine Sugar put over a very clear Fire in an Earthen Spipkin & keep stirring all the time [illegible] Sugar is dissolved that is while the [illegible], hold it at a distance from the fire [illegible] ugar & Butter are brown pour in a little [illegible] stir it well together then add more [illegible] Quart is put in let it be well mixt [illegible] in an Ounce of Jamaica pepper twelve [illegible] ot shallots peld six blades of Mace [illegible] Mushrooms pickled a little salt & the rind of a Lemon boil these slowly a½ an Hour pour it in a Basson when cold take of the scum very clear & bottle it. —

1 Quart of Ale some 1 Quart of Vinegar 40 Cloves of Garlic ½ an ounce of Mace ½ an ounce

A Very good receipt for making Walnut Catchup

Bruise a Hundred or two of walnuts, just before they are fit to pickel squeeze out the Juice let it stand ale night pour off the clear; to every quart, one pound of anchovies boil it; when the Anchovies are dissolved strain the liquor, add half a pint of Red Wine a gill of Vinegar ten Cloves of garlic; Mace Cloves & Nutmegs half a Quarter of an Ounce each, pounded. let this simmer till the Garlic is tender.

Mrs Ro: Sandford

of Cloves & 1/4 an ounce of Nutmegs

A Colour for Brown Sauces —

Two Ounce of Butter a quarter of a pound of very fine Sugar put over a very clear Fire in an Earthen Skillet & keep stirring all the time while the Sugar is dissolved that is while the froth rises, hold it at a distance from the fire when the Sugar & Butter are brown pour in a little Red Wine stir it well together then add more Wine till a Quart is put in let it be well mixt then put in an Ounce of Jamaica pepper twelve Cloves eight eschalots peeld six blades of Mace some Mushrooms pickeld a little salt & the rind of a Lemon boil these slowly a½ of an Hour pour it in a Raven when cold take of the scum very clean & bottle it. —

Red Quince Marmalet

Take 2 Pounds of Quinces, 2 Pounds of the best Powder Sugar, a Quart of Water, boiling the Cores in it, not the Strings; put all together into a Pan & set them upon a gentle Fire, covering them close up so let them boil gently till the Quinces look a Carnation Colour, and if they will not break of themselves take them up & break them. 'Tis good to cut the Quinces in two or three Peeces before they be put in: Whilst they are breaking the Quinces let the Syrrup boil pretty fast then put in the Quinces again & let them continue boiling fast or else it will lose its Colour. Keeping it stirring 3 Hours will boil it.

A excellent Receipt for Raspberries Jam

To a pound of Raspe three Quarters of a pound Best fine Sugar Mix well together imediately when you boil it Quick for twenty Minutes

Mrs Chatsworths Receipt for Ginger bread

To one pound of flower half a pound of Sugar, an Ounce of ginger - a qr of a lb of Butter rubd in a good Glass of Brandy make it up with as much treacle as will make it into a stiff paste.

To Make a Biscuit Cake

Take better than a large Spoonfule of Rose water 12 Eggs one pound of Fine Sugar sifted beat them one way for three quarters of an hour add one pound of Flour dried & sifted; mix the Flour lightly just before it goes to the Oven grate the rind of a Lemon & a little of the juice paper your tin & grate a little Sugar upon the Top of the Cake.

To make Wigs Mrs Halley's way

Take 3 pounds of flour well dried rub in half a pound of Butter a few Carraways, Carriander & a little Mace & Currants if you like them near a pint of light Yeast 4 Eggs well beat made up with new Milk just Warm mixt the Eggs Milk & Yeast together make it up in a very light paste beat it with your hand till it leaves the Board then they have stood a suffecunt time to rise make them up with sifted Lump Sugar

A Strengthening Drink

Take the White of a New laid Egg, beat it with a Fork till it is an entire Froth — then take a Quarter of a Pint of Water that has been Boil'd but stood till it is cold & sweeten it to your Taste with Lump Sugar beat that well into the White of the Egg, then add half a pint of new Milk and a Table spoonful of best old Rum beat it all well together. — Drink frequently of it Day & Night. —

Orange Marmalade (Mr. Hotham's way)

Pare your Oranges very thin, cut them in quarters & take out the Pulp; then put them in Water for twelve Hours – Boil them untill soft; slice them thin, & mix them with the Pulp, taking out the seeds & thick skins, Weigh the Marmalade, & to every pound put a pound & half of fine Sugar; let it boil twenty Minutes or untill it looks clear; then put it into Pots for use.

Dr Hunters Receipt for a sweetner of the Blood in Spring

Take Water Cresses, Brook Lime, & Scurvey Grass, of each equal parts; stamp them in a large Mortar, & express the Juice through a piece of Linen Cloth: to half a pint of this Juice add the Juice of two Civil Oranges, the dose six spoonfulls twice a day; begin the use of this Medicine as soon as the Herbs can be procured & continue it about a month. after which the Decoction of Sassafras & Sarsparilla with a little Liquorice Infused in it

Mrs Perfects receipt for Walnut Catchup

To every Quart one pound of Anchovies boil it when the Anchovies are dissolved strain the liquor add half a pint of red Wine ale of Vinegar ten Cloves of Garlic Mace Cloves & Nutmeg half a Quarter of an Ounce each pounded as fine as possible let this simmer till the Garlic is tender

To Make Gooseberry Vinegar Mrs Horneville

Take Gooseberries full ripe bruise them in a Morter to every quart of bruised Gooseberries put three quarts of Water let the Water boil & stand to be Cold before you put it upon your Fruit stir it togethes very wele let it stand in the Tub 24 Hours then strain it through a sieve to every Gallon of Liquor a pound of Coarse Sugar when the Sugar is quite dissolved put it into your Barrel & make it up it will be fit for use in three quarters of a year but if it stands longer it will be better. ——

[illegible] a small quantity of [illegible]

[illegible] the [illegible] [illegible] [illegible] [illegible] [illegible]

put it in an earthen jar, which is in a

pan of water upon the fire, till it is quite

melted, then strain it through a piece

of [illegible], and stir it well with a wooden

spoon, when nearly cold add half an ounce of fine

[illegible] to thicken the hair

Cut an ~~Lime~~ Lint of the size of a small almond,

four ounces of Palm Oil & a pile of hair

put these ingredients together and simmer

[illegible] for 6 hours. The Palm Oil is

extremely melted, then mix with it as much

of the above shewn Tomatoes as will make it a proper thing to put on the Table

Mrs Cooper's receipt

To three pints of walnut juice put one pound and quarter of anchovies, a quarter of a pound of shallots, half an ounce of cloves, half an ounce of mace, a quarter of an ounce of black Pepper, and a little Vinegar, let all these boil softly half an hour, then let it strain thro' a flannel bag till fine, Bottle, and cork it very close up for excellent Pickle for the Table

Grace Elizabeth Taylor

To make Gingerbread

To a pound of Flour half a pound of Sugar, an ounce of Ginger, a Quarter of a pound of Butter, rub'd in — a good glass of Brandy, make it up with as much Treacle as will make it into a stiff Paste

A Receipt to prevent a disagreeable Flavour in Cream or Butter

When the Milk is set abroad in the Dairy put one Gallon of boiling Water, to six Gallons of Milk — it may also be prevented by upholding Nitre in spring Water, and putting about a quarter of a Pint to ten or twelve Gallons of Milk, when cravee from the Cow —

For the Rheumatism

Three Ounces of Sarsaparilla sliced and bruised in a quart of best rectified spirits of Wine, let them digest three Days in a wide mouthed Bottle, in the Sun, or near the fire, strain it off, pressing all the moisture from it, add to it four Ounces of Gum Guiacum, digest it three Days - to the strained liquor add half an Ounce of the Balm of Peruvian, digest it three Days, then put it into small Phial Bottles, which must be well corked, and sealed -

Take a Teaspoonful in a little warm white wine & water and drink a glass of warm white Wine and Water after it when you go to Bed -

turn over

for a wound wash it and put on a healing plaster and it will be cured —

Twelve Drops taken in spring Water every Morning for a Week will heal a broken Vein in the Stomach

Raspberry Vinegar —

Put your Raspberries into a Jar and fill the Jar up with the best white Wine Vinegar, let it stand nine Days or a fortnight, often shaking the Jar, but the Raspberries are never to be pressed —

Then pour off the Liquor clear, & to every Pint of Juice, add a pound of Sugar, this mixture is to be boiled till it comes to a Syrup, then Bottle it — it must be kept well corked in a Cellar —

To make Hartshorn Jelly

Put two quarts of Water into a clean Pan with half a pound of Hartshorn Shavings, let it simmer till near one half is ~~dissolved~~ reduced, strain it off, then pick out the Peel of four Oranges and two Lemons pared very thin boil them five minutes, put to it the Juice of the before mentioned Lemons and Oranges, with about ten ounces of Double refined Sugar, beat the whites of six Eggs to a froth, mix them carefully with your Jelly, that you do not poach your Eggs, but let it boil up and run it thro' a Jelly Bag till clear —

Lemon Pickle

Twelve Lemons scoped out fill them with Salt and set them over close put them in a glazed Pan and set them in a slow Oven, three Weeks after that put as much Vinegar with the Lemon Juice as will make two quarts two Boxes of Shallots Cloves and Mace of each one Drachm ~~pounded and~~ a half, half a teaspoonful of Cayenne Pepper a Head of Garlic and a Quarter of a pound of flour of mustard Tye it down close and let it stand ten Days then strain it off for use and put it in Bottles

Sir Richard Jebb Glouceser

Of Sago, Rice, Pearl Barley, Eryngo Root, Canaried each one ounce; put these in a Pipkin with two Quarts of water, let them simmer and boil till it is reduced to one Quart, strain it thro' a Sieve, and give a Cupfull three Times a Day to the Patient, with a little Sugar, and Wine.

If there should be inflamation it may be proper to leave out the Wine —

For a Cough or Symptoms of Consumption

P. S. This receipt has done surprising cures & is supposed to have kept the Duke of Gloucester alive given to Eliza Tasker by Mrs Wade at Bridlington Quay

To make Knuckle Broth

Take ten Knuckle Bones of Mutton two Ounces of Pearl Barley five Ounces of Hartshorn Shavings and a burnt Crust put it into a Gallon of Water and simmer it over a slow Fire till it is reduced to a quart take a Coffee Cup of this Night and morning

A Plaister for an Asthma

One Ounce of Bees Wax one Ounce of Burgandy Pitch two Ounces of Venice Turpentine Oil all these together till they be well mixed then add one Drachm of Oil of Mace mix it with the other then pour it into Cold Water till it be proper

to spread upon Leather when spread grate over the Plaister a Nutmeg The Plaister must be cut in the shape of a Heart and the small point put upwards Mr. Hearon has known it to be of great service in the above complaint

To Colour Rooms Green

Mix four pounds of blue Vitriol & one pound of Paris white with warm water keep stirring it till it is dissolved and then let it stand till the Fermentation is over. Then boil it for an Hour frequently stirring it let it stand to cool when the powder will settle to the bottom after which pour off as much of the Water as will come off clear Then mix as much Glue Size also with the powder as will make it adhere

to the Wall of Paper there ought to be four Coates laid on and Time for each to dry between the Times of doing it —
Be careful to cover the Floor of the Room while doing as it would be scarce possible to get any spots of it off Also the Pot it is boiled in must be vell washed and scoured immediately as if it stands it will be spoilt — Miss Nelson

Dr Cochels prescription for a Cough

A Quarter of a pound of Liquorice an ounce of Alicompany to a Quart of Water

To make Opodeldoc

Take a pint of Spirits of Wine and dissolve in it one Ounce of Camphire put to it a Pint of fresh Bullocks Gall keep it in a bottle for use —

The spirits of Wine and Camphire must stand two or three days before the Bullocks Gall be put in —

Take the yolk of a new laid-egg beat it up well with three large spoonfulls of Rowlitts onion it well in a pint of new milk from the Cow, sweeten it well with syrup de Capilaire and grate some Nutmeg in it drink it every morning fasting for a Month —

To make Raspberry Vinegar

Fill a Jar with the Raspberries when
bruised upon them as much vinegar
as he pleas will continue stir the
whole twice a day for four days
keeping the Jar uncovered & then
once a day for four days more
keeping the liquid covered then
strain the whole thro a hair sieve
& afterwards through a flelter bag
or Flannel after which boil the
liquor over a slow fire with a
pound of Lump Sugar to every
pint skimming it
all the time till clear & then
bottle it for use.

To pickle Patagonians

Slice the Cucumbers in square
pieces and to a Gallon of Vinegar
put 24 eschalots 21 Cloves of Garlic
2 oz of Ginger sliced 2 oz of common

Mustard of Jamaica Pepper 2 oz
horse-radish scraped the peel of 2
lemons 2 handfulls of salt and
1 teaspoonful of Cayenne Pepper
bind all together in a bag & bus
kin boil it in the Vinegar half
an hour and pour it over the
cucumber boil it as before 3
times and then put a little
isinglass in the Jars. It is
better for keeping a year.

Mrs Ridsdales receipt for Mince Pies
After squeezing the juice from a
Lemon boil it till tender then bruise
it in a mortar add to it 3/4 lb of
suet chopped very fine half a pound
of sugar half a pound of currants
a few apples chopped two ounces of
candied orange or lemon & lastly
the juice of the lemon.

~~Potatoe Pudding~~

Blacking

Quarter of a pound of Ivory black
Quarter of a pound of Treacle
One pint and half of Vinegar
Two pennyweight of Spermaceti Oil
One Ounce and half of Oil of Vitriol

Ivory black and Treacle rub mixed together with the point of a knife, the Oil afterwards rub mixed then the Vinegar and lastly the Oil of Vitriol which must stand two minutes —

Milk of Roses

Dr Moyes

Rose Water 5 oz
Oil of Almonds 3 tea spoonfulls
Oil of Tartar 30 Drops Mix them rub together
Should the smell of Rose Water be unpleasant simple Water will answer the same purpose

Mixture for Mahogony

1 pennyworth of Alkanet Root
2 pennyworth of rose pink — well mix together in a pint of cold drawn lin-seed Oil — shake up the Bottle lay it on with an old linen rag clean your table well with warm water from any wax — always rub them with linen Cloths —

Green Gooseberry Wine

To every quart of green Gooseberries when pricked and bruised one quart of water let it stand 3 days stirring it each day 3 times — to every gallon of this liquor when drained put 3 pounds of loaf Sugar when that is dissolved barrel it & add to every 20 quart of liquor one quart of Brandy & a little isinglass — let it stand half a year in the Barrel then bottle it off for use.

N.B. This is to be recommended an additional quarter of a pound of sugar to each gallon & a small additional quantity of fruit.

To make Black Currant Wine

To one quart of juice put two quarts of water & to every quart of this liquor add one pound of sugar put it into a cask reserving a little for filling up. Place the cask in a dry warm room & the liquor will ferment & throw off the refuse & fill up the cask with the reserved liquor. When the fermentation ceases add Brandy in the proportion of a quart to every 20 of the wine. Bung it up close till Feby or March then draw it off another day or two a jelly bag till clear.

The juice will squeeze out the better if the currants are first well bruised & a little cold water added to them.

If the liquor for filling up the cask fail, water & sugar among the room instead.

Mr Fox

Another

Pick black currants in an equal quantity of water for 2 or 3 days then boil it strongly till the fruit is dissolved & then it boil it again & strain & add sugar in proportion to the richness of the fruit. Ferment & turn as other wines.

How to clean White Beaver Hats. Mrs Hardy

Having first cleaned the Hat with Flannel & Oatmeal (previously dried in the Oven) rub it well with a mixture of Hair-powder & powdered Starch with a little Powder Blue to give the requisite degree of whiteness.

To make Imperial

To 2½ oz of Cream of Tartar add 1½ lb loaf Sugar and the rind of a lemon on this pour five Gallons of boiling Water & put in a Toast dipt in yeast. After the liquor has stood three days bottle it for use.

To dress a Calves Head to be like Turtle

After the Hair is clean taken off, cut the Skin in pieces of about two fingers breadth then take out the brains and cut them in pieces the size of a small Hen's egg; cut the rest of the flesh ears eyes and Tongue as if for common hashing. Put the whole into Water & wash it well season with black pepper, Cayenne Pepper, salt and have a little Lemon Peel Thyme Parsley Thyme Winter Savory Sweet Marjoram and Onion none of which to be predominant

then rub the bottom of the stew Pan with a little Butter, put in the heat and browning, the Brains at the top with two quarts of Broth a pint of good Cherry or Madeira four large spoonfuls of Walnut Catsup & stew the whole gently for four hours squeeze in juice of lemon to your taste and serve up with Forcemeat Balls and the yolks of hard boiled eggs upon the top.

To prevent Butter tasting of turnips

Put to a Gallon of Milk a quart of boiling water it is put in the Bowl & before you churn put in a good quantity of clean Buttermilk pour the last churning, a spoonful of Treacle and a couple of Table spoonfuls of Vinegar.

Rolled Veal

Bone the thin end of a Breast of Veal strew it over plentifully with chopped sweet Herbs, pepper, salt, nutmeg and grated lemon peel roll it up tight tye it & put it into a Stew pan that will just hold it with the bones & add water enough to cover it some whole pepper & a bit of lemon peel

Egyptian Pie

one a breast of Veal, cut it into three pieces, put the Pickled at the bottom of a pan, boil six eggs hard, chop some parsley season it with pepper & salt, a blade or two of mace, a few anchovies chopped fine and grated all well together, strew this seasoning with slices of ham between each piece of Veal. The lower crust be put on the top of the pan, add a considerable sized teacup of water, cover it close and bake it in a quick Oven three hours. Put it into a pie dish with a weight on it. When cold turn it out. Run the jelly through a jelly bag & pour on the top.

Mrs. J. Madeira

Mr Mathewman's receipt for making orange or lemon or Madeira.

One pound of fine sugar, dissolve it in a quart of boiling water & let it boil without skimming, then add a gallon of the wine or juice & mix well together. Put it in

[illegible] to be [illegible] a day or two. In a fortnight or three weeks the Wine will be fit to bottle.

To make Cowslip Wine

To ten Gallons of water when almost boiling add twenty five pounds of Sugar and let the liquor boil a quarter of an hour skimming it well; then put it into a Tub and when cool enough put on a pint of new Ale Yeast from the Vat and a few Cowslips & after other of the Cowslips every time the Wine is stirred which must be frequently till four Quarts to each Gallon are mixed in. Take six Lemons pare them & put the Peel pulp & Juice in the Cask a pint of Brandy & a little Isinglass. When the wine has done working close the Cask & in a Month bottle the Wine.

Mrs Wasney

To pickle Mushrooms brown

Take a quart or more of large button mushrooms wash them in vinegar with a flannel take three Anchovies & chopt them small a few blades of mace a little pepper & ginger a spoonful of salt & 2 shalots put them into a stewpan with as much vinegar as will cover them set them on the fire & let them stew till they shrink pretty much then cold put them into small Bottles with the liquor cork & tie them close up.

N.B. This pickle is a great improvement to brown sauces.

Mrs Wood.

Ragout of Lobster

Boil the Lobster then cut it into pieces made as dice & put it into a stewpan with some gravy & a little liquor of Anchovies the juice of a lemon a little salt. shake it hot & add some melted butter then put it in the shell for in scallop shells with bread crumbs & brown it with a salamander.

Mrs Wood.

Bread sauce

Boil a pint of Milk with an onion & 12 pepper corns till the onion is soft then strain the milk into a Bason with bread crumbs cover it up for an hour or more then put it into a saucepan with a

a spoonful of good cream and a piece of butter
Mrs. Mead

Croquettes

Half a pound of Veal that has been dressed chopped fine & a double piece of lean ham pepper & salt a small onion & a handful of bread crumbs mix them well together with a spoonful of gravy or cream; form them into any shape you please & dip them in egg roll them in bread crumbs & fry them in boiling drippings enough to cover them. Serve them up with gravy or fried parsley
Mrs. Johnson

Vegetable Soup

Take a quart of the oldest green peas & put to them two quarts of Water, a sprig of Mint 2 or 3 onions & a few of the Pea shells. Let them boil till the Water is reduced to one quart. Strain the pulp & Water thro a sieve into a Pan then add some lettuce stalks scraped & cut into pieces about an inch long 2 or 3 cucumbers cut in square pieces & a pint of young peas all stewed in a little water with about 2 ounces of Butter. Shred two or three onions to stew with the Vegetables & season to your taste. If p. Adding a few more peas in the pint instead of having out the shells makes the soup much better & it will be thickened by putting in half a handful

of Spinach juice after which give the soup a boil to take off the raw taste. Mrs Wood.

To render Leather Water proof.

Take one pint of drying Oil, two ounces of yellow wax, two ounces of spirits of Turpentine & one of Burgundy pitch melt them over a slow fire. With this composition new Boots & shoes are to be rubbed in the sun or at a distance from the fire with a sponge as often as they become dry until they are saturated.

N.B. & Hard foot or an old Paint brush will be found preferable to a sponge. Mrs Wood.

For a cold & Hoarseness

Take 3 half pints of Water & two large fair sized lemons boil them in the Water till they are soft then squeeze the lemons into a Bason & put to them half a drachm of Saffron & a pound & a quarter sugar candy pounded boil them till the sugar candy dissolves stirring & mixing them well. It is a clear Jelly if boiled enough & will keep a long time. It is excellent both for a Hoarseness and will keep a long time

Dr Boerhaave

Bordia and Chowa

Half a pint of Veal Broth put into a Stewpan with an old Partridge, some small square bits of Ham or Bacon laid upon the Partridge, a white cabbage cut into quarters with some whole black pepper and a little salt. Stew it gently till tender.

Mrs Wood.

Receipt for Stuff to clean Boot tops (Wm Giles).

An ounce of Oil of Vitriol
Half an ounce of Spirit of Salts
An ounce of Spirits of white Lavender
Half an ounce of Burnt Allum
A Box of Salt of Lemon
Bath brick

Plum Cream

Squeeze the juice of a large lemon into a Stick Marale Also the rind into it. Then lay upon it preserved Apricots or Plums having ready a pint of cream with half an ounce of Isinglass dissolved

in it & cover it & let it become warm, cold before you pour it upon the curd.

Lemon Cream

Shell the juice of four or five lemons with the fine rind of two lemons, a pound of loaf sugar half a pint of boiling water & the whites of four eggs & the yolk of one beat fine, mix all together & strain it, set it on a slow fire stirring it till it nearly boils and becomes thick. It will thicken as it cools in the manner of custard.

Cream Cheese

Mrs Williamson

One quart of the richest sweet cream & pint of sour buttermilk & a little salt mix together & tie up in a strong cloth to drain for six or seven days, looking at it to stir the curd part from the sides to keep it running, put it on a sieve with a weight upon it to drain for a day or two, then on a plate with warm water turning it every day. In a week it will be fit for use.

Sarah Coles

Apple Snow

Roast six large Apples, pare them & take out the Core; rub them thro' a Sieve, add the Juice of Lemon & Sugar to your Taste; beat the Whites of four Eggs to a Froth & beat all together. You may add a little grated Rind of Lemon if you please

N. B. The Apples must be quite cold before the Whites of Eggs are put to it

Mrs Watson

Potted Veal

Take Veal either from Loin, Leg or Breast, cut in thin Slices. Make some good Forcemeat. Take a Mosh of what shape you wish the Veal to be when turned out. Cover the Bottom of the Dish with Veal, then a Layer of Forcemeat, then Veal again, then Forcemeat & Veal & Ham alternately,

to be highly seasoned & a little Butter between each Layer — A little good Gravy to be put in before you bake it & cover the Top with a little Puff Paste, to be well baked in a slow Oven. —

Mrs Watson

Orange Jelly —

Take 12 China Oranges, press out the Juice; take Ounce of Isinglass, dissolve it in a Pint of Water; add the Orange Juice & Sugar to your Taste, put in the Juice of 2 Lemons, set it over the Fire, let it boil ten Minutes, pour it thro a Flannel & keep it stirring till near cold then put it in the Moulds — If the Oranges be pale flat, put in a little Juice of Lemon

Half Seville Oranges make it far pleasanter. —

Mrs Watson

Gooseberry or Raspberry Cakes

Rub ripe or green Gooseberries (coddled) thro' a hair sieve and take of the pulp one pound add to it one pound of Sugar when pounded & sifted also the White of an egg beat to a strong froth; then beat all together with a Whisk for an hour & a half or double that time will be better. Drop them on writing Paper & dry them in the Sun or on a Stove.

N B For the Raspberry Cakes there should be a pound of Sugar to every pint of fruit before it is rubbed thro' the sieve & take care to put one ~~Pint~~ white of egg to every Pint of fruit. The Sugar should be very well dried & will be better to be a little coarse.

Mrs Watson

To stew Lobster

Take a Lobster & pick it, put to it a little cold Butter, Lemon Juice & a little of the rind, common Pepper Cayenne Pepper & a little Salt. To be heated in a Saucepan & stirred all one way.

Mrs Watson

To stew Mushrooms

Peel the Mushrooms & shake the dirt from

them but do not wash them unless absolutely necessary; if you have not washed them put about two Tablespoonfuls of Water at the bottom of the Pan but if they have been washed that is unnecessary & a lump of Butter and a little Sweet oil fried very fine. Let them stew very slow till you think them sufficiently tender, if you want them for immediate use thicken with a little Butter, Flour & Cream before you serve them up but they will keep a day or two in their own Liquor without the thickening & even be better it. Oysters are also better for being stewed a day or two for Sauce with a lump of Butter & very little Sugar.

Mrs Walton

To make Currie

One Fowl skinned & cut in pieces stewed in a quart of Water with one Tablespoonful of Currie Powder, two of Flour, & salt & Cayenne Pepper to your taste. A Quart of good Veal Gravy is better than the Water added to it just before sent to Table the Yolk of an Egg beat up in a Cupfull of Cream.

To boil the Rice

To a pint of Rice the same quantity of Water put it in a Bason in the Oven till the Rice swells

the Water & becomes dry, you may then if you think the grains not sufficiently separated throw a little cold Water amongst it, then put it in a Sieve to drain off the Water & let it stand in a Dish in the bake till it again becomes dry. Mrs J Perfect.

English Madeira

10 & gallons of water 18 lb best loaf sugar boil and skim it well when cool pour it into 3 quarts of new ale well hopped and worked for turning 1 lb sugar candy 1 lb Jam raisins 8 oz bitter almonds with only half the husks on 1/2 oz of the seed of Paradise 1 pint of Brandy or as much as is thought sufficient it must stay in the barrel 12 months when you draw the barrel put in some isinglass. N B leave out the same quantity of water as you put in of ale put all your ingredients into the barrel first and the liquor after

Quantity of ingredients for 30 Gallons

90 lb sugar	5 lb Jam raisins	15 Quarts new ale
30 oz bitter almonds	2 1/2 oz seeds of Paradise	30 gallons water
5 lb sugar candy	5 pints Brandy	

Ginger Wine

To every Gallon of Water Wine measure 2 lb loaf Sugar one oz of Ginger & two Lemons or one Orange & one Lemon put the Sugar & Water together with the Water is cold & when the Sugar is dissolved supposing the quantity to be fifteen Gallons put in the Whites of eight eggs well beaten stir them together, set the whole over the fire & when near boiling skim it well then put in the Ginger just boiling & then boil the Liquor half an hour. Pare the Fruit very thin & pour the Liquor boiling hot upon the Peel. When cold put it into the Cask with two spoonfuls of Yeast. The Fruit must have the Coat entirely pulled off sliced & every seed picked out & the slices put into the Cask. Half an oz of Isinglass dissolved in a little of the Wine. Close the Cask & bottle in a Month or six weeks.

Eau d' Orange amere

Take a wide mouthed Jar in which you can easily put a large Seville Orange put into the Orange 6 or 8 Cloves & to each Orange one Quart of Brandy & one pound of white sugar stop the Jar very close & let it stand for a Longer of Month

stirring it occasionally then close it for use.

Eau de Citron

The same as above but instead of Oranges use Lemons.

Liqueurs des quatres Fruits

One Quart of Pickin red Currants
One Do. of Black Do.
One Do. — Black Cherries
One Do. — Raspberries
Two Gallons of Brandy four ℔ white Sugar
All the rest as before

To cure a Ham of 20 ℔ Weight

To one Pound of Bay Satt put half a Pound of common Satt & two oz Satt Petre these must be beaten in a Mortar quite fine then add to them one oz of Black Pepper ground mix them all together & rub the Ham thoroughly putting all that you cannot rub in upon the Ham in the Tub you satt it in. let it remain four days turning it every day then pour upon it 1½ ℔ of Treacle, wash the Ham all over frequently with the Pickle, and let it remain in it a Month. then put it into Spring Water for 24 Hours, dry it well & hang it as usual. You may white-wash it when

you take it down. Mrs. Mallory

Paris Curd

Set a Pint of Cream on the Fire when it boils put in the Juice of a large Lemon & the whites of six Eggs well beaten; stir it till it curds then hang it up in a Cheese Cloth all night that the Whey may run from it. Pound it in a Mortar with two Large Spoonfuls of White Wine & two oz of sweet Almonds. Mix all & put it in a Mould together & when you turn it out on a Dish pour sweetened Cream round it & stick it with candied Orange Peel cut thin. Mrs Rowden.

I Would it not require Sugar? M. F.

Permanent Marking Ink

Lunar Caustic one Scruple to half oz Water.

Liquid for preparing the Linen for marking

One oz Salt of Tartar to two oz Water.

N.B. The Marking Ink better with a little Gum in it

Fish Sauce

Half a pint of cream, two Table Spoonfuls of Mushroom Catsup one of Juice of Anchovy, boil this together & just before taken off the fire add a little Butter & Flour & keep stirring it all the time a little Cayenne may be added Mrs Warren

To make London Cheesecakes

To a quarter of a pound of butter add a pound of loaf sugar, half a nutmeg, six eggs, the grated rind of two lemons and the juice of three. Put all these into a stew pan over a slow fire, gently stirring like the same time as milk for good cheese. Pour it into tart pans, cover them with puff paste, be careful to puff it in a low oven and it will keep good many years. Bake the tarts in jelly pans before you put in the above & then let them just brown. Mrs Massey

To make Lamb Cakes

Take a pound of flour rather more than half a pound of currants half a pound of loaf sugar, a little mace, nutmeg & dried lemon peel, mix all these together then rub in six oz of butter very small beat two eggs with a little brandy, mix all together into a very thick paste, make them into small round lumps that will be about the

eggs, a teaspoonful of salt, bake them on tins & eat a quick Cake.

In Mixing but three Eggs to the above quantity

Mrs Massey

To preserve Carrots

Boil some carrots in soft Water clean them & take out the core. Throw them into spring Water, then make a thin syrup and boil the carrots in it about twenty minutes let them stand 4 or 5 days they will turn pink & white then boil them again with a good deal of Ginger & lemon peel, the lemon peel to be cut in long thin pieces. It will be better for keeping.

Mrs Massey

To make red currant Wine

To one Pint of currant juice add 1 lb of double refined Sugar or if common Sugar refine it thus first putting a Table Spoonfull of Water to every pound of Sugar to dissolve it. Stir the Sugar till it comes to sugar again; take it off the stove a few minutes that it may not be boiling hot when mixed with the juice. put the juice through a Jelly Bag & let it boil half an hour before it is mixed with the Sugar when you set it on the stove to simmer but take care

it does not boil. Beat & sift a little of the sugar & set it in the Oven to dry, sift a little on the Dishes before you pour on the jelly and a little over the top. then set it in a Stove or in the Sun to dry and when fillid cut it into any shape you please but do not let it candy before you cut it & turn it when necessary.

Mrs J Forfeit.

To make Elder Berry Wine

Take the Berries when quite ripe, pick them from the Stalks, put them into an earthen Pot, tie them close up & set them within a Pan of Water & let them boil several hours then strain the juice thro' a sieve & to every quart of juice put three quarts of water; then put the liquor into a Copper & to every Gallon add three pounds of Raw Sugar & stir it till the Sugar is dissolved. take the scum off as it rises; let it boil three quarters of an hour & strain it off

let it stand till quite cold toast a piece of Bread & when that is cold dip it into some fresh yeast put it into the Wine in two or three days it will begin to work let it do so three days & then bung up the Barrel but not quite close at first.

N.B. If you like you may add a pint of Brandy & an ounce of Ginger bruised to every gallon of liquor. Mrs Williamson.

Orange Wine

For every Gallon of Wine Wine measure eight Oranges & three pounds of Sugar as soon as you get the Oranges let the yellow rind of half their number be grated & work the pulp out of the whole number both which immediately put into the tash with the proper quantity of Brandy — put in the Wine & when the Sugar & Water are boiled & quite cold pour that also into the tash. Boil the Sugar & Water twenty minutes clearing

it with White of Eggs & taking off all the scum. Take care to boil a sufficiently small quantity of Water as should it not fill the Cask you may fill it up with pure Water.

A Bottle of best English Brandy to every ten Gallons. The finest soft Sugar is preferable to lump sugar

Bung the Cask securely as soon as filled. The Wine will be ready for use in six months but it is best to use it from the Cask drawing a decanter as wanted.

Lemon Solid

1 oz Isinglass dissolved in ¼ pint of boiling water which must stand till cold when you may cut away the sediment. Rub fine lump sugar upon the rind of two large lemons so as to take out all the essence then have ready a pint of rich cream, add

the sugar with which you have rubbed the lemons & as much more as will make it very sweet then warm the syrup & mix with the cream & the juice of two lemons a little at one so as to stir it will till nearly cold when it may be put in the mold & will turn out the next day. Mrs Clement Boyd's

Dr. Smiths Prescription for bilious Pills

Aloes 1/2 oz Mastic 1/2 oz pound these separately then mix together with a sufficient quantity of syrup of wormwood to make a mass. Put three grains into a Pill; great care must be taken that the Aloes be properly prepared with a strong tincture of liquorice. Take 1, 2 or 3 Pills according as they are found to operate every day at dinner or supper that they may digest with the food but they must not on any account be taken fasting. Continue the use of them 3 Months

then discontinue them one month & take them afterwards as you find needful.

N.B. One Pill is generally sufficient.

This is a very highly approved recipt.

Mrs. C. Boyd's

Elder Flower Wine

To six Gallons of Water eighteen pounds of lump Sugar, boil it very well together, have ready picked a quarter of a Peck of Flowers, put them into the Barrel and when the liquor is nearly cold pour it upon the Flowers & stir it well. To every Gallon add one pound of Raisins of the Sun, stoned & one spoonfull of Lemon Juice, boiled up first with sugar to a syrup, four spoonfuls of Yeast and the rinds of the Lemons steeped in Brandy. Beat it well in as it works & in a week or ten days close the Barrel. In six months or rather it be fine bottle the Wine. When you

close the Barrel put in one ounce of Isinglass & rinse the Cask with Brandy before you put in the Wine. Mrs. Brown Roscoe

Ripe Gooseberry Cakes

To four pounds of ripe, red, rough Gooseberries one pound of coarse raw sugar boil them till the Spoon will stand up in them taking care to stir them well or they will stick to the Pan. Then put them on Writing Paper to dry.

To preserve Eggs to keep three years Mix and stir up well with two Pails of Water half a Bushell of unslaked lime, add one pound of Salt half a pound of cream of tartar a quarter of a pound of oyster shells pounded. Stir all very well together. If an egg will swim in this mixture it is properly prepared if not add lime till the egg will swim. Put fresh eggs in a deep pot & pour the mixture upon them till they are covered. Wash the eggs before using them. Mrs. Wasley

To wash Silks

Put five drops of oil of Pearlash to a quart of soft water with the cold just taken off and wash without soap Mrs Bevor

To bake Apples

Beaufins or Robins to be put on a flat tin & covered with a similar one with a weight when it is put in a hot closet for three days

Mrs Beaver

Walnut Catsup

Mr Watson

Take Walnuts when fit for pickling & bruise them small strain them thro' a coarse cloth or flannel to one quart of liquor put one ℔ of Anchovies 1 ℔ of Shalots 1 Oz Mace 1 Oz of Cloves 1 Oz of Clove Pepper 1 Oz black pepper half a pint of white Wine vinegar; let the liquor boil & skim it well before

you put in the spices then let it boil altogether till the strength is out of the ingredients then drain it thro' a flannel bag bottle it in half pint bottles & seal them up it will keep seven years

After the above has been drained take old Walnut pickle with Onions or Shalots boil them well with the ingredients & drain it thro' a flannel bag as before it will make a good sort for present use

Calsup costs 13/ per Quart when boiled & strained but the second sort is given in.

To make marrow to matter

The marrow bone to be broken into 2 or 3 pieces & the marrow picked out and put into a basin of cold water to remain a day and a night changing the water about 3 times then pour all the water off and set the basin with the marrow on in it over some hot water in a stew pan on the fire till the marrow is all melted to a clear liquid then pour it out through a lambs wool cloth into a flat dish or cold water and let it remain till the marrow is quite cold when it will come off in a cake leaving the water quite clear it may then be beat up with a wooden spoon in a basin till quite smooth and a table spoonful of Brandy put in the scent is put in after according to the power you wish the perfume to have — Miss Caroline May by direction

Dr Harrison's Prescription for Chilblains.

Eight ounces of Seeds of Rosemary and
Mutton suet oil of Turpentine

put into it to a quarter of boiling water
with a little nutmeg grated put it in
one hour then run it thro a sieve
long like it is from a bottle it is
a

Mrs Tone

Muffin Pudding

cut the crust off two muffins butter & lay
them, put a layer of any sort of preserved
or dried fruit (preserved apricots are
best) into the bottom of a deep dish then
a layer of muffin add one layer of
fruit & then put all the remainder of
the muffins & pour over it four eggs well
beaten & mixed with a pint of warm
milk set the dish into a pan with a
cover to it in a small quantity
of boiling water keep the cover on &
let it boil twenty minutes then run
the pudding out. it is best to make
the pudding three or four hours before

it is boiled & the tin should be well buttered. Bread or Sponge Cake may be used instead of Muffin but the bread should be cut very thin. Mrs Williamson

French Apple Pudding

One pound & a half of Lump Sugar, put it to one pint of water & let it boil till it becomes Sugar again: two pounds of Apples cut & cored & the peel of a large lemon cut thin: boil all together till quite stiff put it into a Mould and when cold it will turn out. Serve in a dish with custard or frothed cream round it Mrs Woodsandal

To dress Mutton to eat like Venison

Bone & skin a loin of Mutton & put it into a Stewpan with a Teacupful of Spring water a Teaspoonful of white Pepper, a Tablespoonful of Vinegar an onion stuck with cloves, half a pint of Port Wine and a small bundle of sweet herbs. Stew the bones of the Mutton and add to the gravy before sent to Table Strain & skim the gravy thicken it with burnt flour & butter. It will take three hours. Mrs Wood Sandal

White Sauce for Fish

Dissolve two anchovies in a pint of strong Veal gravy with a glass of white Wine and a slice of lemon Strain it thro' a hair sieve thicken it with a little

flour & butter add a little beaten mace cayenne and shalot a teacupful of thick cream and the yolk of an egg well beaten. Stir it over the fire till near boiling

Mrs Wood.

Apple Jelly

Take half a peck of green Apples just from the tree Pare cut & core them put them into a pot with a quart of water & let them stew in a slow oven till quite soft then let the juice drain thro' a linen bag till the next day. To every pint & half of juice add one pound of good loaf sugar the juice of 2 or 3 lemons and the peel of one or more to your taste. Boil the whole for half an hour on a quick fire take out the lemon peel and put the Jelly in molds. Paper & tie up the pots like other sweetmeats.

Mrs C Royds

Swiss Cream

Wash a large lemon pare it thin put the peel & as much sugar as will sweeten it into a pint of cream & boil it. Have ready the juice of the lemon with a large teaspoonful of flour mixed smooth in the juice pour the boiling cream upon it. Stir it till cold. Put five macaroons into a dish & pour the cream upon them

Mrs C Royds

To boil Rice

Put the rice into boiling water with salt boil it 25 minutes & pour it on the top of a sieve moving it gently with a fork.

Mrs C Royds

Ginger Cakes

oz or 1½ oz grated ginger 1 lb fine flour well dried ½ lb loaf sugar pounded, mix these with as much cream as will make a paste roll very thin & bake in a slow oven. These biscuits must be kept dry. Mrs L Noyes from Mrs Kay

White Currant Wine

Take 30 quarts white currants quite ripe, pick them carefully bruise them & strain the juice thro' a hair sieve Then take 30 lb loaf sugar dissolve it in cold Water & mix with the juice. These proportions of juice and sugar will make ten gallons of wine When you have squeezed as much juice as you can pour a little water upon the currants that no goodness may remain. Then turn the liquor into a 10 Gallon Barrel fill it up with cold spring water & add 3 new laid eggs shells and all and let it work nearly a month & as the pulp rises take it off every 2 or 3 days. Should it work longer put in a gill of Brandy & bung it up leaving the vent peg or spile open a few days longer after which it as well as the Bung should be rammed over. In 3 months it will be ready for bottling There will be a quantity of sediment in the barrel which strain thro' a Jelly bag & if not fine then return it into the barrel for a week or 2 adding a little sugar & Isinglass. Mind to cork well. If you prefer a pink colour

pint of third red currants. The fruit must be picked before it is measured. Mrs. Lloyds from Mrs. Entwisle.

Marking Ink

100 grains of lunar caustic 2 drachms of Gum Arabic 1 oz rain water by measure & sap green sufficient to colour it strongly.

Reparative mixture

1 oz Solution of Soda to 2 oz rain water by measure

Mrs. Lloyds

Opodeldoc

20 oz Camphor dissolved in half a pint of Spirits of wine. Put into a quart bottle & fill up with Bullock's Gall. Shake the bottle to mix it well & rub 3 or 4 times a day

Mrs. Lloyds

Lemon Pickle

Cut 9 Lemons in small bits put upon them one lb Salt 2 oz Horse Radish sliced thin 2 oz Flour of Mustard — of cloves, nutmeg cayenne & mace ¼ oz each add to all these 3 quarts of Vinegar boil it 20 minutes then put it into a Jar & let it stand 3 weeks stirring it every day Run it thro' a Sieve and bottle it

N.B. The ingredients, after the Pickle is strained from them, may be kept, a small quantity being a great improvement to Soup &c.

Miss Sterling Graham

To bottle Gooseberries

Put them in bottles without Water; cork, resin Bladder, with leather over, then in cold water upon the fire with the necks downwards let them remain till the

water just bubbles & when cold put the bottles in sand in a cellar with the necks downwards

Mrs. Marshall

Wine Sours

Half a pound of sugar to a pound of fruit put them into Jars & bladder light down put the Jars in cold water over the fire and let them remain for half an hour after the water boils

Jane Chapple

Hom Cream

Lay Apples at the bottom of a dish grate the rind of one large or two small lemons squeeze & add nearly all the juice. Dissolve a isinglass in water as stiff as possible & put as much as will make the cream moderately stiff boil them together with sugar & mix a little of the thing boiled in the fruit: pour the remainder over when it is quite cold not to break the dish

Mrs. Marsh

Ham Toast

Mince half a pound of Ham & add two spoonfuls of good gravy the same of catsup & a few capers chopped fine all, a little pickled cucumber & a tea spoonful of made mustard & a bit of butter mix all well together in a saucepan; heat it & lay it upon slices of toast & send it up hot

Mrs. Wood Sandal

1. poppy head

¼ ounce of Camomile flower boild in three quarts of water reduce to two add

2 table spoon full of vinegar

3 of Brandy

3 of Rose water

5 of Elder flower water Bathe the Eyes twice a Day warm

water just bubbles & when cold [illegible]
in [illegible]

Half
pint
the
thin
water

Lay
bird
add
water
make
with
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cool o

Mix
of goo
choppe
spoon
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seppe

Walnut Catsup

To every quart of Walnut juice one pound of Anchovies simmer until the Anchovies are dissolved then strain the liquor & add half a pint of red wine strong of Cayenne two ounces of garlick and of mace cloves & nutmeg half a quarter of an ounce each pounded as fine as possible let this simmer till the garlic is tender & then strain thro' a sieve Bottle cork & rosin

A second sort may be made for keeping by adding Walnut juice beer & vinegar to the ingredients to which the catsup is drained including the Anchovy bones

Mrs Perfect

water just b[illegible] the bottles
in sand in[illegible] downwards
[illegible] Mrs Marshall

Half a po[illegible] end of fruit
put them [illegible] to do on fire
the Jars [illegible] here and let
them rem[illegible] after the
water boil[illegible] chaffle

Lay a fai[illegible] sh water the
third of an[illegible] on a point &
add nearly [illegible] on a saucepan in
water a[illegible] [illegible] water
make the b[illegible] [illegible] them together
with sugar [illegible] not to read
the fruit: [illegible] when [illegible]
cool not to [illegible] house

Mince [illegible] two spoonfuls
of good po[illegible] a few capers
chopped [illegible] [illegible] a tea-
spoonful [illegible] [illegible] of butter mix
all well [illegible] [illegible] it upon
Slices of Bo[illegible] Wood sandal

Mrs Taylor
Montefiore
Bai

Meringues

Beat up the whites of four eggs well with ½ lb Sugar finely sifted, beat it with a silver spoon until it becomes thick like paste. Grate a lemon & put in & drop it on writing paper. Bake in a slow oven & put buttered paper under them when they become cold

Mrs Barkale.

Quince Marmalade

Cut them & take out the cores, having previously pared them, put them into a Jar with a little water, tie them close down & let them stew in a moderate oven till quite soft, either bruise them in a bowl or rub them through a coarse sieve which has not been used for any thing greasy. Add nearly their weight in lump half a pint of water to each pound of sugar boil & skim the sugar before putting in the quinces & afterwards let all boil together for a quarter of an hour.

Mrs Wilson Birkin Rectory

Elder Syrup

Draw the juice as from currants for Jelly put a lb of lump sugar to each pint. to ¼ oz Cloves boil it for twenty minutes and when bottle for use.

Fish Sauce Mrs Warney

Half a pint of Cream two table spoonfuls of Mushroom Catsup one of essence of Anchovy, Boil this together & just before you take it off the fire add a little Butter & Flour & keep stirring it all the time. A little Cayenne may be added.

23 ds Y at 11s 4

11s 4
6
3 8 0
4
13 12 0
11 4
13 0 8

26 Stone at 13s 6

29 ds Y at 13s 6

31 Gallons at 13s 8

N B. If any number is given which cannot be produced by the Multiplication of any two figures then find out two figures whose product comes nearest either under or above it to whose product add what is wanting or from which subtract what over the given number ——

17 yds at £1.13.6	19 Ells at £17.11½
1 " 13 " 6 4 6 " 14 " 0 4 26 " 16 " 0 1 " 13 " 6 28 " 9 " 6	£17 " 11½ 3 £2 " 13 " 10½ 6 £16 " 3 " 3 17 " 11½ £17 " 1 " 2½

500 Stone at 9s 4d

s	d
9	4
	10
4	13
	10
46	13
	5
233	6
	8

1000 Lbs at 11s 4d

s	d
11	4
	10
5	13
	10
56	13
	10
566	13
	4

600 Gallons at 6s 4d

s	d
6	4
	10
3	3
	10
31	13
	6
190	0
	0

700 Chests at 3l 19s 4d

l	s	d
3	19	4
		10
	39	4
		10
	396	4
		7
2772	13	4

84 Gallons at 6.11

6	11	
	12	
4	3	0
	7	
29	1	0

90 Stones at 9.6

9	6	
	10	
4	15	0
	9	
12	15	0

100 Chests at 4.11.4

4	11	8
	10	
45	16	8
	10	
458	6	8

120 Pieces at 6.11

6	11	
	12	
4	3	0
	10	
41	10	0

64 Firkins at 1.4.9

1	4	9
		8
9	18	0
		8
19	1	0

70 Yards at 11.4

11	4
	10
5	13	4
	7
39	13	4

72 Ells at 13.4

13	4
	6
4	0	0
	12
48	0	0

81 Gallons at 1.9

1	9
	9
1,5	9
	9
7	1	9

54 Firkins at 1.19

1 " 19
6
11 " 14
9
10,5 " 6

56 Chests at 3.11.8

3 " 11 " 8
8
28 " 13 " 4
7
200 " 13 " 4

60 Gallons at 9.4

9 " 4
12
5 " 12 " 0
5
28 " 0 " 0

63 ℔ at 11.8¼

11 " 8¼
9
5 " 5 " 2¼
7 3¼
36 " 10 " 3¼

42 Chests at £3.11.8

£	s	d
3	11	8
		7
25	1	8
		6
150	10	1

45 Gallons at £11.4

£	s	d
	11	4
		5
2	16	8
		9
25	10	0

48. Pieces at £6.14

£	s
6	14
	6
40	4
	8
321	12

49. Yds at £13.6

£	s
13	6
	7
1 14	0
	7
33 1	0

32 Chests at £3 14s 8d

£ s d
3 " 14 " 8
4
14 " 18 " 8
8
119 " 9 " 4

35 ℔ at £14 9s ℔

£ s d
14 " 9
7
5 " 3 " 3
5
25 " 16 " 3

36 Loads at £1 19s 4d

£ s d
1 " 19 " 4
4
7 " 17 " 4
2
10 " 16 " 0

40 Stone at £8 4s

£ s d
8 " 4
10
4 " 3 " 4
4
16 " 13 " 4

21 Firkins at 19.4

s	d
19	4
	3
2	18
	0
20	6
	0

24 Stone at 6.11

s	d
6	11
	8
2	15
	4
	3
8	6
	0

27 Pieces at 18.4

s	d
18	4
	9
8	5
	0
	3
24	15
	0

28 Gallons at 5.4

s	d
5	4
	7
1	17
	4
	4
7	9
	4

14 Gallons at 6.10

s	d
6	10
	7
2 7	10
	2
4 15	8

15 Cwt. at 4.11.4

£	s	d
4	11	4
		3
13	14	0
		5
68	10	0

16 Stone at 6.4

s	d
6	4
	4
1 5	4
	1
5 1	4

18 Gallons at 8.6

s	d
18	6
5 11	0
	3
16 13	0

6 Gallons at 11.4

	s	
	11	4
		6
3	8	0

7 Chests at 3.11.8

	s	d
	3	11	8
			7
25	1	8

8 Stone at 11.8½

	s	d
	11	8½
		8
4	13	0

9 Pieces at 1.14.8

	L	s	d
	1	14	8
			9
15	12	0

10 Yd at 13.9

	s	d
	13	9
		10
6	17	0

12 Ounces at 4¼

	4¼
	12
4	3

Compound Multiplication.

To perform the following questions Multiply the price by the quantity

2 Y at 19 s. 4 d. 1/4	3 Ells at 17 s. 4 d. 3/4
19 s. 4 d. 1/4 2 1 l. 18 s. 8 d. 1/2	17 s. 4 d. 3/4 3 2 l. 12 s. 2 d.
4 Cwt. at 3 l. 17 s. 8 d.	5 Stone at 5 s. 4 d.
3 l. 17 s. 8 d. 4 18 l. 8 s. 8 d.	5 s. 4 d. 5 1 l. 6 s. 8 d.

0
4 0
0

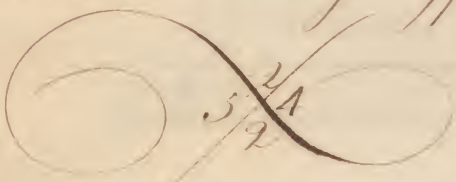
9715143168 9
400308070

6800600218 23
68721145351 2
2914542950 67
388605726756

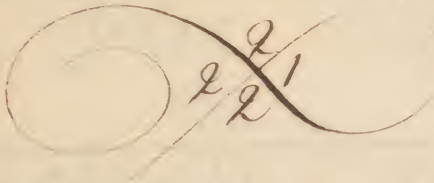
3889041211716043023 0

71513	61071	31914
10	11	12
715130	671781	382968
37184	37184	26718
120	20	30
4462080	743680	801540

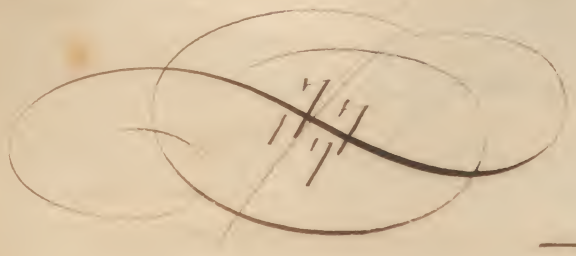
When there are Cyphers at the End of the Multiplicand or Multiplier they may be omitted by only multiplying by the rest of the Figures and setting down on the Right hand of the total Product as many Cyphers as were omitted —



```
                 71431913830 0
                   3007 0094
                 ------------
                 285727653532
               642887722447
             500023396 81
           2142957414 9
          ----------------------
          2193665499082023200
```

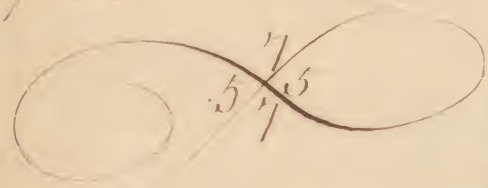


```
                 851436271 00
                   37001 0900
                 ------------
                 1662926139 00
               851436271
             596005389 7
           2554308813
          ----------------------
          31504070092535390 0
```



```
        740361943
        257164
        ---------
        2961447772
       4442171658
      740361943
     5182533601
    3701809715
   1480723886
   ----------------
   190394438709652
```

When Cyphers are placed between the Significant Figures of the Multiplier they must be omitted only observe to place the first figure of every particular Product exactly under its Multiplier



```
        743915416
        30070508
        ---------
        5945532332 8
       3715957 1080
      5202340 7912
    2229574 6248
    ----------------
    22348147197215 1328
```

6/3.5/6

8751342 / 2

2354

35005368
43756710
26254026
17502684

20600659068

2/1/2

6135418

6734

24541672
18406254
42947926
36812508

41315904812

6/2.3/6

937194312

25328

7497554496
1874388624
28115829360
46859715600
18743886240

23737257534336

5/5 7531819
23
22595457
15063638
173231837

0/0 36170.58
45
180852 90
144682 32
162767610

2/4 43718216
67
306027512
262309296
29291204 72

3/6 27053192
89
180372311
216425536
2553627701

0/0 71501438
234
286005752
214504314
143002870
16731336492

0/0 27104132
567
189728924
162624792
135520660
15368042844

Multiplication compendiously

Performs the Work of many additions; In which observe

The Multiplicand ...	43710518
The Multiplier	2
The Product	87421036

6 0/0 3	7536219	1/1 1	37191432
	3		4
	22608657		148765728

0/0 5	43706187	5/5 6	43719143
	5		6
	218530935		262314858

1/1 1	71913817	8/8 1	87191351
	7		8
	503396719		697530808

THE Multiplication Table.

2 Times	2	4
	3	6
	4	8
	5	10
	6	12
	7	14
	8	16
	9	18
	12	24
3 Times	3	9
	4	12
	5	15
	6	18
	7	21
	8	24
	9	27
	12	36
4 Times	4	16
	5	20
	6	24
	7	28
	8	32
	9	36
	12	48

5 Times	5	25
	6	30
	7	35
	8	40
	9	45
	12	60
6 Times	6	36
	7	42
	8	48
	9	54
	12	72
7 Times	7	49
	8	56
	9	63
	12	84
8 Times	8	64
	9	72
	12	96
9 Times	9	81
	12	108
12 Times	12	144

Lent £ s d
151 " 13 " 6 ¼ recd again
£ s d
at one time 29 " 17 " 8 ¼ and at another
time 68 Guineas what remains due

151	13	6 ¼
29	17	8 ¼
71	8	0
101	5	8 ¼
50	7	10
151	13	6 ¼

How much money must be added
£ s d
to 431 " 11 " 2 ¼ to make it just 1000

£	s	d
1000	0	0
431	11	2 ¼
568	8	9 ¾
1000	0	0

1000 - 0 0
1/4
999 19 11 3/4

A Church was built in the year 619. I demand how many years it is since the present year being 1766

1766
619
1147
1766

Dr. L. S. d.
51 " 11 " 2 1/4 paid again
39 " 17 " 8 1/2, what remains due

51 " 11 " 2 1/4
39 " 17 " 8 1/2
11 " 13 " 5 3/4
51 " 11 " 2 1/4

Sent	£	s	d
	749	13	4½
Rec'd as per Lines	31	7	11
	20	14	6¾
	47	6	7
	36	17	4
	19	8	6½
	74	14	7
	36	8	11¼
	28	19	0
	37	6	10
	12	19	4¾
Total Rec'd	352	4	2¼
Remains	397	9	2¼
Proof	749	13	4½

	£	s	d
Received	847	19	6 ¼
Laid out at Several times	31	7	11
	29	14	7 ¾
	54	8	10
	36	17	4 ½
	82	5	10
	47	19	4 ¼
	36	8	11
	19	12	6 ¾
	54	7	4
	28	19	10 ½
Total laid out	422	2	7 ¾
Remaining	125	16	10 ½
Proof	847	19	6 ¼

£	s	d	£	s	
714	11	9¼	371	14	8
371	15	8½	137	16	9¼
342	16	0¾	233	17	10¾
714	11	9¼	371	14	8
749	13	6½	384	17	4¼
197	19	11¾	197	18	6½
551	13	6¾	186	18	9¾
749	13	6½	384	17	4¼
347	11	2¼	741	0	4
134	17	8½	119	17	6¼
212	13	5¾	621	2	9¾
347	11	2¼	741	0	4
847	0	4	371	11	0¼
179	11	2¼	139	17	2
667	9	1¾	231	13	10¼
847	0	4	371	11	0¼

	£ s d	£ s d
Borrowed	537 " 0 " 4	371 " 11 " 2 ¼
Paid	171 " 19 " 8 ¼	116 " 17 " 8 ¾
Unpaid	465 " 0 " 7 ¾	254 " 13 " 5 ½
Proof	537 " 0 " 4	371 " 11 " 2 ¼
	426 " 14 " 8 ¼	571 " 0 " 4 ½
	179 " 13 " 6 ½	179 " 17 " 8 ¼
	247 " 1 " 1 ¾	391 " 2 " 8 ¼
	426 " 14 " 8 ¼	571 " 0 " 4 ½
	307 " 11 " 2	171 " 11 " 2
	127 " 16 " 8 ¾	119 " 17 " 8 ¼
	179 " 14 " 5 ¼	51 " 13 " 5 ¾
	307 " 11 " 2	171 " 11 " 2
	621 " 13 " 8 ¼	371 " 14 " 6
	171 " 18 " 2 ¾	171 " 18 " 2 ¼
	149 " 15 " 5 ½	199 " 16 " 3 ¾
	621 " 13 " 8 ¼	371 " 14 " 6

71531418	27191416
27191381	19136182
14340037	8055234
71531418	27191416
87151426	61951436
27169278	16195148
59982148	45756288
87151476	61951436
71617194	19316191
16715121	12312165
54902073	7004026
71617194	19316191
81912161	2710436
17191364	1621918
64720797	1088518
81912161	2710436

Subtraction

Teacheth to take a lesser Number from a greater to find the remainder or difference

	S	L
From	37019148	37191436
Take	19371919	31912108
Rests	17647229	05279328
Proof	37019148	37191436
	71913714 8	27143169
	17191316 1	19137141
	54722398 7	08006028
	71913714 8	27143169

Yds	gros	hls	Eels C.	gros	hls	Eels F.	gros	hls
371	3	1	501	4	2	381	2	1
114	1	2	128	2	1	171	1	2
261	2	1	361	1	2	318	2	2
174	1	2	174	3	3	174	1	3
318	2	1	316	1	1	216	2	1
126	1	2	167	2	2	174	1	2
174	3	1	381	1	1	318	2	3
219	1	3	129	3	2	126	1	1
127	2	1	164	1	1	318	2	0
1888	3	2	2325	1	3	2201	2	3
1517	0	1	1823	2	1	1820	0	2
1888	3	2	2325	1	3	2201	2	3

Cloth Measure

4 Nails . . . . 1 quarter
4 quarters . . . 1 yard
5 quarters . . 1 Ell English
3 quarters . . . 1 Ell Flemish

Yds.	qrs	nls	Ells E.	qrs	nls	Ells F.	qrs	nls
171	3	2	301	4	1	571	2	3
118	1	3	174	3	2	118	1	1
201	2	1	301	1	1	371	2	2
171	1	2	174	2	2	126	1	1
128	3	1	209	1	1	174	2	2
371	1	3	174	2	2	381	1	1
126	2	1	382	1	1	291	2	2
171	1	1	107	3	2			
1461	1	2	2026	0	0	2036	2	0
1289	2	0	1524	0	3	1464	2	1
1461	1	2	2026	0	0	2036	2	0

Tons	Cwt.	qrs	lbs	oz	drs
1738	17	1	23	11	15
1194	8	3	8	5	12
3618	14	2	14	13	6
2714	9	1	6	11	13
3718	14	2	25	4	8
2617	6	1	13	12	14
1284	18	3	18	8	5
3716	5	1	27	14	12
20603	15	2	27	3	5
18864	18	1	3	7	6
20603	15	2	27	3	5

Avoirdupois Weight

16 drams	1 Ounce
16 Ounces	1 Pound
28 pounds	1 quarter
4 qrs	1 Cwt
20 Cwts	1 Ton

Tons	Cwts	qrs	lbs	Ozs	drs
1714	19	2	24	11	13
3708	5	1	18	8	15
2106	13	3	26	14	14
1718	7	1	17	5	12
3174	18	2	14	7	14
2163	5	1	8	14	6
1018	14	3	16	6	12
15605	5	1	15	6	6.
13890	5	2	18	10	9
15605	5	1	15	6	6

lbs	Oz.	pwts	grs
3718	11	5	19
1621	5	17	6
1736	11	6	17
1196	5	11	21
3718	7	5	6
1617	11	19	14
3718	6	6	11
2165	11	11	6
19494	11	4	4
15775	11	18	9
19494	11	4	4

Troy Weight.

24 Grains ..... 1 Pennyweight
20 Pennyw.ts ..... 1 Ounce
12 Ounces ..... 1 Pound

lbs	oz	pw.ts	grs	lbs	oz	pw.ts	grs
714	11	5	21	271	9	13	18
126	7	13	18	117	8	7	21
174	10	7	11	118	4	14	18
382	4	14	13	216	7	6	14
174	3	6	8	174	6	14	16
216	11	17	11	382	11	8	15
121	5	8	14	119	5	17	14
1911	6	14	0	1401	6	3	20
1196	7	8	3	1129	8	10	2
1911	6	14	0	1401	6	3	20

3
3 7
8

£	s	d	£	s	d	£	s	d	
37	9	4	11	4	6	8	14	2	1/4
		8		17	8		3	6	
	3	11		3	2	7	11	2	
7	11	6	5	11	4		8	4	
		3			6	3	17	4	
	17	8		17	8		3	10	
		6	3	11	2		4	8	
	13	4			7	7	11	2	
	9	2		13	11		7	11	
4	17	4	5	17	4	6	17	8	
		9	8	14	2		18	6	
	11	8		7	9		7	11	
3	17	4	3	11	2		5	9	1/2
	8	6							
57	1	11	101	10	11	37	11	11	3/4
19	12	7	30	6	5	28	17	9	1/2
37	1	11	101	10	11	37	11	11	3/4

£	s	d	
3	17	6	
	8	11	
2	17	4	
		9	
	3	8	
2	7	4	
	14	8	
	13	8	
	17	4	
	4	6	
	11	8	
	3	11	
3	17	8	
	11	9	
18	10	8	
14	13	2	
18	10	8	

£	s	d	
8	11	5	
		8	
	7	4	
	11	5	
		9	
	3	6	
3	17	4	
	15	6	
	7	4	
	15	8	
3	17	4	
		9	
	12	8	
	3	4	
1	11	6	
21	16	6	
13	5	1	
21	16	6	

£	s	d	
7	11	4	¼
		10	
	3	10	
3	11	4	½
		9	
	3	7	¼
3	17	8	
	11	5	¾
		9	
	17	8	
	6	11	½
	3	10	
	4	7	¼
3	3	6	½
20	18	3	
13	6	10	¾
20	18	3	

£	s	d
73	17	6 1/4
16	7	11
73	14	6
16	6	7 3/4
37	12	4
21	7	6 1/2
53	12	11
16	8	6 1/4
309	7	10 3/4
235	10	4 1/2
309	7	10 3/4
37	19	7 3/4
18	4	11
27	13	6 1/2
36	6	11
18	19	6 1/4
31	7	11
18	18	0 3/4
189	11	0 1/4
151	11	4 1/2
189	11	0 1/4

£	s	d
87	17	8 3/4
51	6	11
31	15	6 1/4
58	9	7
26	17	6
37	8	7 1/2
21	15	11
84	6	4 1/4
399	18	1 3/4
312	0	5
399	18	1 3/4
73	17	6 1/2
81	5	11
51	16	9 1/4
36	7	6
71	15	7 3/4
38	6	11 1/2
353	10	4
279	12	9 1/2
353	10	4

£	s	d
7	4	8¼
5	4	5
3	6	4
7	3	2½
1	2	7
5	1	4¼
2	7	3
1	4	2½
32	14	0½
25	9	4¼
32	14	0½
8	7	0¾
3	4	9
1	8	3
5	3	4½
1	6	9
9	2	3¼
3	1	8¾
31	14	8¼
23	7	1½
31	14	8¼

£	s	d
8	3	4½
4	5	7
3	3	6¾
6	4	7
1	2	4
7	6	2½
5	4	1¼
35	9	9
27	6	4½
35	9	9
7	8	5¼
1	5	6
5	4	7½
1	3	4
9	2	3¼
3	6	8
4	1	3¾
31	12	1¾
24	3	8½
34	12	1¾

£	s	d
7	3	6 3/4
9	5	4
3	6	3
6	1	2 1/2
5	4	0
4	3	2 1/4
8	6	4 3/4
43	16	5 1/4
36	12	10 1/2
43	16	5 1/4
9	5	9 3/4
7	8	7
5	7	4
4	6	9 1/2
3	4	3
6	3	4 1/4
7	8	6 3/4
43	4	8 1/4
33	18	10 1/2
43	4	8 1/4

£	s	d
8	7	9 1/2
7	4	6
1	0	3
9	3	6 3/4
1	1	8
3	2	6
4	6	9 1/2
8	3	6 1/4
43	2	7
34	14	9 1/2
43	2	7
7	3	2 1/4
5	4	9
3	6	3 1/2
7	4	2
1	3	4 1/4
5	6	6
1	2	8 3/4
30	10	11 3/4
28	7	9 1/2
30	10	11 3/4

Money

Pence Table

d	s	d
20	1	8
30	2	6
40	3	4
50	4	2
60	5	0
70	5	10
80	6	8
90	7	6
100	8	4
110	9	2
120	10	0

Table

£	s	d
7	5	6¼
3	7	4
1	5	8
9	8	7
3	7	6¾
7	4	6
1	7	3
9	4	6½
42	10	11½
35	5	5¼
42	10	11½

Table

371534	6
74361	37
1937	186
165	1358
27	37165
6	171616
19	17194
186	3716
7051	147
37165	21
191371	6
683822	231452
312288	231446
683822	231452

71534	27195	36274
27193	37216	17168
18237	17193	21034
11274	87165	19216
13617	31231	51213
17192	27018	16194
37185	27184	71207
16271	31621	16128
11218	12124	12715
223721	297947	261149
152187	270752	224875
223721	297947	261149

Addition.

Finds the full value of several numbers by Collecting them into one

£	£	£
7473	8419	3617
2754	3748	1718
3718	2374	5179
6127	2619	4364
3716	3742	2718
1281	1219	1074
1210	3134	2136
26285	25255	20806
18812	16836	17189
26285	25255	20806

Numeration

Teacheth to Read or Write down Numbers in proper Figures

The Table

C of Millions	X of Millions	Millions	C of Thousands	X of Thousands	Thousands	Hundreds	Tens	Units
9	8	7	6	5	4	3	2	1

Saline Draught

30 Grains of Salt of Wormwood one large Spoonful of fresh Lemon Juice one or two lumps of the best Loaf sugar to the taste & three Table spoonfuls of spring water. this is one draft.

To Make Ginger Bread. Mrs Moncatty says

One pound & a half of Treacle half a pound of Butter half a pound of Coarse Sugar half an Ounce of Ginger half an Ounce of Caraway Seeds half a Nutmeg the Butter & Flower to ~~make~~ be rubbed together a sufficient quantity of Flower to make it into paste.

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